

Wild Maine Blueberry Lavender Jam



Wild Maine Blueberries are the featured ingredient for May's Harvest of the Month. This is a fun recipe to make at home and features a unique ingredient easily found at health or specialty food stores: lavender! This jam can be stored in the refrigerator, or canned with the help of a knowledgeable adult.



Yield: 8 half-pint jars

Ingredients:

- 2 Tb dried lavender buds
- 8 C frozen Wild Maine blueberries
- 4 1/2 C granulated sugar
- 2 Tb lemon juice
- One (1.75 ounce) package powdered pectin, such as Sure-Jell

Directions:

1. Put the lavender buds in a small bowl and pour 1/2 cup of boiling water over them.
2. Let them steep for 10 minutes, then strain the "tea" into a bowl and discard the buds.
3. Combine sugar and powdered pectin in another bowl.
4. Whisk together to thoroughly combine.
5. Combine blueberries, lemon juice, and lavender tea in a pot.
6. Bring to a boil and cook until berries start to look slightly shriveled, like raisins.
7. Stir in sugar-pectin mixture.
8. Bring to a boil over high heat, stirring constantly.
9. Boil for one minute... no less! If the mixture does not boil for at least one minute, the pectin will not activate and your jam will not gel.
10. Remove jam from heat and skim off any foam from surface.
11. Either pour in sterilized jars and can, or pour into airtight container and store in the refrigerator for up to three weeks.

